

Specials

MINI CRAB CAKE STARTER

Three petite jumbo lump crab cakes, house-made rémoulade, micro greens. GF \$16.9

FILET MIGNON* SURF + TURF

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Jumbo lump crab cake, house-made rémoulade. Garlic whipped potatoes and grilled asparagus. GF \$47.9

SALMON VELOUTÉ

Certified sustainable. Grilled and topped with sweet corn + vegetable velouté. Garlic whipped potatoes and steamed broccoli. GF \$29.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. V \$23.9

CRÈME BRÛLÉE

House-made vanilla custard, caramelized raw sugar crust. GF V \$10.9

3-LAYER CHOCOLATE CAKE

Three-layer chocolate cake layered with smooth, dark chocolate ganache, raspberry, whipped cream, mint, strawberry. V \$9.9

HAHN CHARDONNAY

Hints of tropical fruit and a whisper of toasted oak and toffee. Aromas of banana and lemongrass meet layers of crisp apple and pear. Finishing with a clean with a touch of Meyer lemon zest.

• by the glass \$9 •

POMEGRANATE HUGO SPRITZ

Prosecco, St-Germain Elderflower Liqueur, POM juice, lime, mint, soda, edible glitter. \$16
• herbaceous + refreshing •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Contains raw or undercooked ingredients.

Please inform your server of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, fish, dairy, poultry, and shellfish.